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One of the most flexible pellet snack frying lines in the world

Over the last decades the worldwide pellet snacks market has grown massively. The major role Kiremko plays in this market is due to its ability to supply equipment incorporating the latest technology in the field of pellet snacks processing and meet the desired standards of our customers around the globe.

Pellet snacks are basically a product of an extrusion process, to make ready consumer products with base materials such as potato, rice, wheat, corn or tapioca, all in the form of powders. Generally, the semi-finished product is developed and mass-produced by specialized companies who sell them to the snack food industries that process

these pellets and convert them into a ready-to-eat snack. Worldwide, specialized pellet snack producers are available to serve the local processor.

Pellet snacks are processed into the final product once they have expanded during the frying or baking process



(sometimes called puffing), then flavoured and packed. The possibilities are enormous, as on top of the above mentioned base materials, pellets can be diversified by the use of vegetables, multi-grains and by adding specific flavours. Because products are defined by their shape and colour, there is ample opportunity to diversify. For example, Kiremko has also supplied special fryers, very similar in execution to pellet fryers, to process so-called pork rinds or prawn crackers.

Kiremko is active in this segment of the snack industry by supplying complete frying and flavouring systems for pellet snacks. The Kiremko system is able to process a wide range of different types of pellet snacks that each have different frying parameters. This frying line is often the most affordable set-up for industrial production of savoury snacks by newcomers in this segment.

Kiremko manufactures and supplies complete pellet snack frying lines, starting from the big-bag discharge station, buffer belt (also suitable for smaller quantities of raw pellets, for example those supplied in boxes), dosing

belt and infeed shaker, the fryer itself with its ancillaries including the cascade-style de-fatting shaker, flavour dosing system and discharge and transport equipment to the packaging lines.

The line can be made more flexible by adding options such as a weighing belt to control and measure the infeed flow into the fryer. The primary filter system can be extended with a paper filter for continuous fine filtering of the frying oil. Additionally, the flavouring system can be equipped with the Kiremko WeighGuard® LIW system in order to create a controlled way of adding flavours to the fried product.

The Kiremko pellet frying line is available in a capacity range of 100 to 1.000 kg/hour. Depending on the capacity required, the fryers are either electrically heated (small capacities) or indirectly heated through a steam/thermal oil heat exchanger. ■

Processing line for pellet snacks



Bunker belt

The bunker belt receives several batches of raw pellets and feeds the processing line in order for the line to run for several hours. The bunker belt also can receive raw pellets supplied in smaller containers, such as carton boxes.

Dosing vibrator

The dosing vibrator helps to even out the surge of product and in this way creates an even flow into the fryer, which is essential for an optimal frying process.

WeighGuard® WB

The WeighGuard® is a belt that is optionally selected to control and measure the infeed of pellet snacks into the fryer.

Feed vibrator fryer

The purpose of the infeed vibrator is to feed the product into the fryer as evenly distributed as possible, both widthwise and lengthwise.

Pellet snack fryer

The pellet snack fryer is suitable for a wide range of pellet snacks. A dipping conveyor belt takes the pellet snacks through the frying oil and within 6 to 30 seconds, the pellet snacks are fried and expand into their final shape.

Paper filter

The paper filter will remove the smallest particles of starch from the frying oil. The oil is filtered by means of a V-shaped conveyor belt on which paper has been applied.

Defatting vibrator

The cascade-style defatting vibrator ensures that excess frying oil will be removed from the product, so that it is recovered and put back into the frying system and does not pollute the packaging line.

WeighGuard® LIW

The WeighGuard® is an advanced system that ensures the accurate dosing of salt or other flavourings as an addition to your product.

Big-bag discharge station

Raw pellets are usually supplied in industrial big bags with a discharge spout at the bottom. The discharge station is mounted above the bunker belt so the pellets can be fed safely into the system.

Flavour drum

Flavouring is introduced to the drum at the same time as the potato chips or snack pellets. The dispensing system ensures the exact amount of flavouring in relation to the product.

